

# DINNERLY



## August Lunch Special! Epic Haloumi and Cheddar Toastie



25 minutes



2 Servings

What's better than a cheese toastie? One that's oozing with not one but two types of cheesy goodness! Spread with aioli, layered with caramelised onion and cooked to golden perfection, it's the ideal indulgent break from the daily grind.

- 1 red onion
- 180g haloumi <sup>7</sup>
- 50g cheddar <sup>7</sup>
- 2 milk buns <sup>1,3,6,7</sup>
- 50g aioli mayonnaise <sup>3,7</sup>

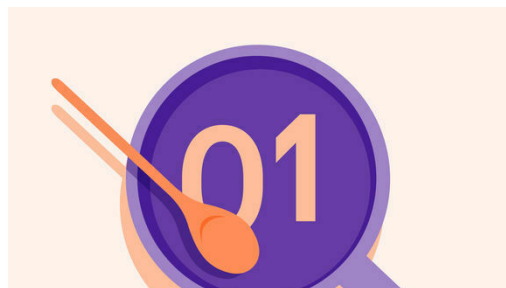
- 1 tbs olive oil
- 3 tsp red wine vinegar <sup>17</sup>
- 3 tsp honey
- 1 tsp dijon mustard <sup>17</sup>

- paper towel
- small frypan
- medium frypan

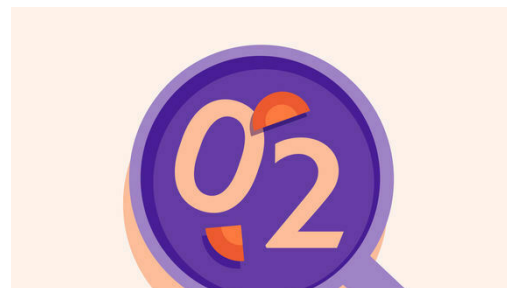
## ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7),  
Sulphites (17). May contain traces of other  
allergens.

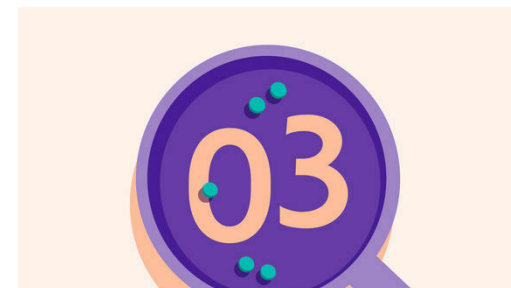
Energy 885kcal, Fat 59.3g, Carbs 51.9g,  
Proteins 33.5g



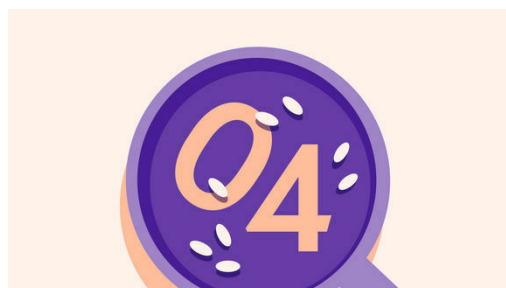
Thinly slice the **onion**. Drain the **haloumi** and dry on paper towel. Halve the haloumi horizontally. Thinly slice the **cheddar**. Cut the **buns** in half.



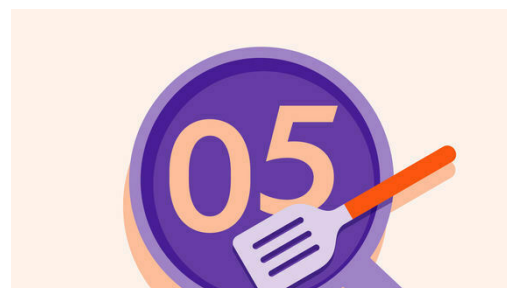
Heat **2 tsp olive oil** in a small frypan over medium-high heat. Cook the **onion**, stirring, for 3 mins or until softened. Add **3 tsp red wine vinegar** and **3 tsp honey**, season with **salt and pepper** and cook for a further 2 mins or until caramelised. Remove the pan from the heat.



Meanwhile, heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the **haloumi** for 1-2 mins each side until golden. Remove from the pan, reserving any oil in the pan.



Return the same pan to medium-high heat and cook the **buns**, cut side down, for 2 mins or until light golden, pressing down firmly to flatten. Remove from the pan, reserving the pan. Meanwhile, combine the **aïoli** and **1 tsp dijon mustard** in a bowl.



Spread the **bun** bases and tops with the **mustard aioli**, then layer with the **caramelised onion**, **haloumi** and **cheddar**. Sandwich with the bun tops. Heat the reserved pan over medium-high heat (see Kitchen hack). Cook the **toasties**, pressing down firmly to flatten, for 2 mins each side or until golden and the cheddar is melted. Divide the toasties among plates and enjoy!



If you have one on hand, whip out the sandwich press to cook the toasties instead.



**Packed in Australia  
from at least 55%  
Australian ingredient.**